



TRAINING THAT DEVELOPS  
*REAL CAPABILITY*



**Food Safety Modernization Act  
(FSMA)**

FS017

## Food Safety Modernization Act (FSMA)

The Food Safety Modernisation Act (FSMA) is the most significant change to US Food Safety legislation in over 70 years. The act was signed into law by President Obama in 2011. FSMA is in response to numerous food poisoning incidents that have occurred in the US over the past ten years. Figures released by the USDA estimate that each year over 9 million Americans become ill from food poisoning, resulting in 50,000 hospitalisations and over 2,000 deaths.

The FSMA concept is to move away from a reactive approach towards a preventive system.

With FSMA there are seven rules which are specific to different types of foods, elements of the supply chain and stakeholders. With this level of complexity and change, the challenge for Irish indigenous and Irish based multinational food companies is to understand how these rules will affect their current Food Safety Management Systems.

Like HACCP, FSMA is a Risk based food safety management system approach focused on hazard analysis and prevention of problems to ensure consumer protection. The seven principles of HACCP are incorporated into the FSMA framework.

## HACCP Vs FSMA

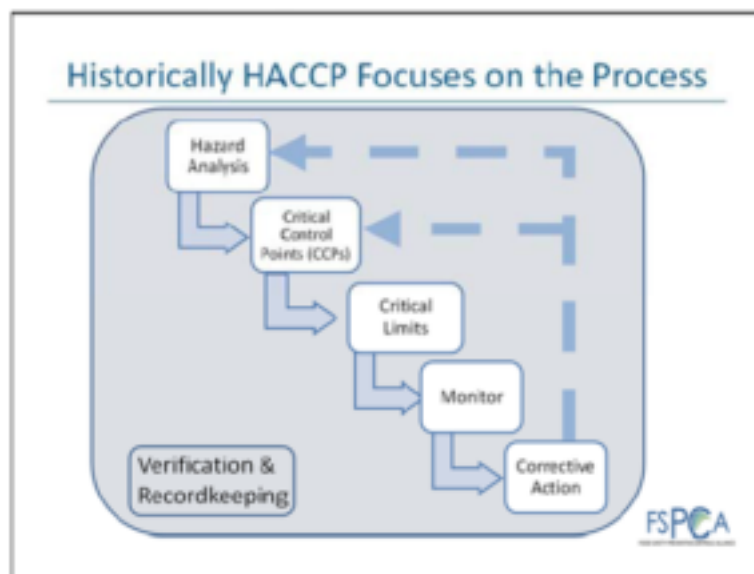


Figure 1

Figure 1 & Figure 2 visuals from the Food Safety Preventive Control Alliance (FSPCA) show the similarity and difference between HACCP and FSMA. Both employ a similar logic however, FSMA moves away from the traditional HACCP approach of just being focused on the manufacturing process to address the entire supply chain. It also stresses the point that most food poisoning incidents are not due to CCP failures hence the focus on Preventive Control Procedures, PCPs.

# HACCP Vs FSMA

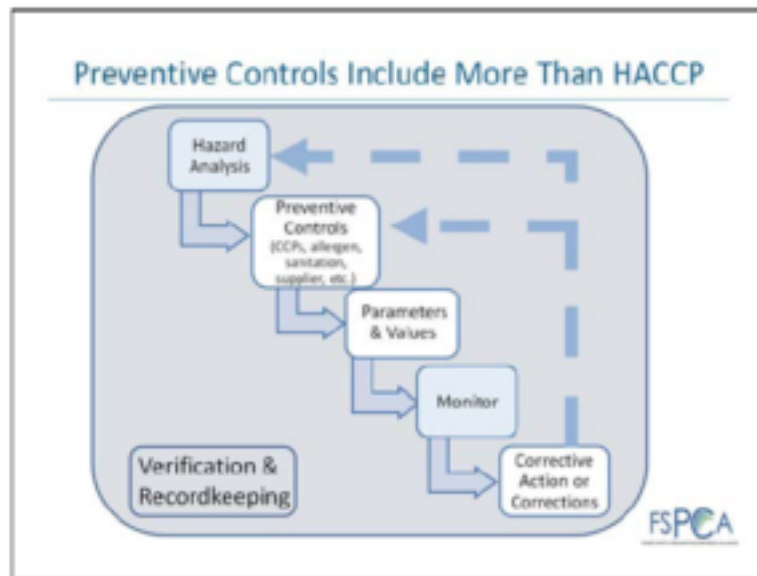


Figure 2

The Figure 3 visual below of a “preventive food safety system” identifies how FSMA requires four of the traditional GFSI pre-requisites of supply chain programme, allergen control, sanitation control and recalls plan to be included in the Food Safety Plan. This is in direct response to what was seen as major flaws in recent US food poisoning investigations most noticeably in the salmonella typhimurium contamination of peanut products.



Figure 3

## Duration & Price

Duration: 1 day

Course Times: Course Times: 9.00am - 5.00pm This course is available exclusively on an In-House basis. Time Zone: Europe - Dublin

Delivery mode: This programme is available In-House

## In-House Training

Please [contact us](#) for more information on our In-House training options

### What's covered?

- Background to FSMA
- Seven FSMA rules
- FSMA definitions and acronyms
- Food Safety Preventative Control Alliance (FSPCA)
- HACCP Vs FSMA
- FSMA GMPs (21 CFR 117)
  - Background
  - Hazard Analysis
  - Preventative Control
  - Recall Plan
  - Implementation Procedure
- HARA Vs HARPC
- Preventative Control Procedure (PCP)
  - Process
  - Allergen
  - Sanitation
  - Supply Chain
- Validation and Verification Procedure
- Recall Plan

### Who should participate?

- Food Safety Team Leaders
- Food Safety Team Members
- General Management
- Purchasing / Supply Chain Personnel
- Internal Audit Personnel
- Compliance Personnel

### What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the background to FSMA
- Know the 7 FSMA rules
- Understand how FSMA & HACCP can be integrated
- Know how to construct a FSMA compliant HACCP Plan
- Know how to identify Risk based Preventative Control Procedures (PCPs)
- Understand FSMA GMPs (cGMP)

## How do we train and support you?

### **In-House Courses**

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

### **Course Manual**

Delegates will receive a very comprehensive course manual.

## Tutors



**Denis Kiely**  
[View Profile](#)



**Joan Brien**  
[View Profile](#)





# TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

## LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- [Lean Six Sigma](#)
- [Join our Lean Six Sigma Network](#)
- [Continual Process Improvement](#)
- [Project & Programme Management](#)

## COMPLIANCE, STANDARDS & AUDITING

- [Quality](#)
- [Environment & Energy Management](#)
- [Health & Safety](#)
- [Food Safety](#)
- [Life Sciences](#)
- [Laboratory](#)
- [Integrated Management Systems](#)

## LEADERSHIP & PERSONAL DEVELOPMENT

- [Leadership & Personal Development](#)
- [Train the Trainer](#)



SQT Training Ltd. | T: +353 61 339040 | E: [info@sqt-training.com](mailto:info@sqt-training.com)  
W: [sqt-training.com](http://sqt-training.com) | [Contact Us](#)



Please follow us on social media for relevant news, events and updates